

Chocolate Cake

Making a cake from scratch really isn't that much different from making it from a mix. And the taste is so much better.

We frosted the cake with cream cheese icing, below. The cake is so good though that powdered sugar, possibly sprinkled over a doily would be good (and let the flavor of the cake shine).

<i>2 cups Weatherbury Farm sifted pastry flour</i>	<i>½ cup organic butter</i>
<i>2 cups organic sugar</i>	<i>1 ¼ cups organic milk</i>
<i>½ cup cocoa (organic if possible)</i>	<i>1 teaspoon organic vanilla</i>
<i>1 teaspoon baking soda</i>	<i>3 free range eggs</i>
<i>¼ teaspoon salt</i>	<i>1 teaspoon baking powder</i>

1. Preheat oven to 350° F.
2. Sift flour, sugar, cocoa, baking soda and salt into large electric mixer bowl.
3. Drop in butter and add ¾ cup milk and the vanilla.
4. Mix at lowest speed for 15 seconds to blend.
5. Beat 2 minutes at medium speed, scraping bowl and beaters once or twice.
6. Add remaining ingredients and beat 2 minutes longer.
7. Spoon into 2 greased and floured 9" pans. with parchment paper on bottom.
8. Bake 40 – 45 minutes until cakes shrink slightly from sides of pan and are springy to the touch.
9. Cool upright in pans on wire rack for 5 minutes.
10. Invert on racks, peel off paper, turn right side up and cool completely.